

FACT SHEET

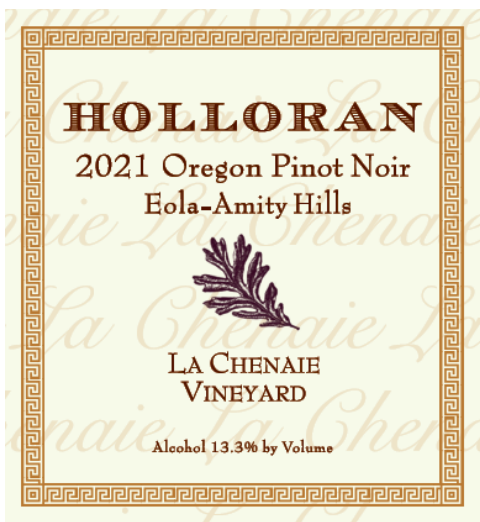
WINEMAKING INFORMATION

2021 Pinot Noir La Chenaie

The 2021 growing season was warmer than the 20-year average. The 'heat dome' experienced in late June (temps over 115 for a couple days) had no significant effect as the berries had just set. We picked by hand, then hand sorted, and destemmed 100%, and fermented primarily with cultivated yeasts. After a gentle pressing, we aged it 18 months in French oak barrels, 8% new.

TASTING NOTES

The wine pours a gorgeous deep crimson red, with notes of red cherry, strawberry and grilled citrus emerging from the glass. The palate presents rich black cherry flavors, with a persistent spiciness. The finish coats the mouth, with bright acidity guiding it through its length as it extends. Enjoy with Roast Turkey and all the fixings, or try [Chicken with Cherry Marsala Sauce](#).



HOLLORAN VINEYARD WINES

Harvest Dates: September 21–23 2021

Bottled March 23, 2023

492 cases produced

VINEYARD INFORMATION

Our La Chenaie vineyard site is in the Eola-Amity Hills AVA located west of Salem near Rickreall. It is a 104 acre site, planted starting in 2001, with 27 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling.

Some Pinot Noir clones at the site include Dijon 777, 667, 115, 114, Wadenswil and Pommard, along with older 'heritage' clones. The average elevation is 507 feet, with a south facing 8% slope.

The soils are a mix of clay and silty loam known as Jory, Gelderman, and Ritner, in that order from the deepest to the most shallow soils on the ridges. Our Pinot Noir vines are all impacted by cool afternoon breezes from the Van Duzer corridor, which also keep the nights cool and clusters dry, retaining acidity. It has been farmed organically since 2005.

DRINKING

Drink 2024 – 2036, decanting recommended in early years.